

THE HOUSEWIFE'S  
COOKERY BOOK

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COOKERY



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THE  
**HOUSEWIFE'S**  
**Cookery Book,**

CONTAINING

DIRECTIONS FOR

**Roasting, Boiling, Frying, Broiling,  
Stewing, Hashing, Soups, Sauces,  
Cakes, Vinegars, Puddings, Jellies,  
Pies, Tarts, Catchups, Wines,**

AND ALL THE

*Necessary Branches of Cookery.*



FALKIRK:

PRINTED FOR THE BOOKSELLERS.

THE  
HOUSEWIFE'S  
COOKERY BOOK.

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ROASTING.

*Observations on Roasting.*

WHEN you roast any kind of meat, put a little salt and water into a dipping-pan, baste the meat a little with it, let it dry, then dust it well with flour, keep it a good distance from the fire. if the meat is seared the out side is hard, and prevents the heat from penetrating into the meat, and will appear enough before it be little more than half done. Time, distance, basting often, and a clear fire, is the best method I can prescribe for roasting meat to perfection; when the steam draws near the fire it is a sign of its being enough; but you will be the best judge of that, from the time you put it down. Be careful when you roast any kind of wild fowl, to keep a clear brisk fire, roast them a light brown, but not too much, it is a great fault to roast them till the gravy runs out of them, it takes off the fine flavour—Tame fowls require more roasting: they are a long time before they are hot through, and must be often basted to keep up a strong froth, it makes them rise better, and a finer colour.—Pigs and geese should be roasted before a good fire, and turned quickly.—Hares and rabbits require time and care, to see the ends are roasted enough; when they are half roasted, cut the neck skin, and let out the blood, for when they are cut up they often appear bloody at the neck.

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*To Dress a Haunch of Mutton.*

Hang it up for a fortnight, or a month, if the weather be cool, and dress it as directed for a haunch of venison.

*To Roast Patridges and Pheasants.*

Let them be nicely roasted, but not too much; baste them gently with a little butter, and dredge with flour, sprinkle a little salt on, and froth them nicely up; have good gravy in the dish, with bread-sauce in a boat.

*To Roast a Hare or Rabbit.*

Take the hare when it is cased, truss it in this manner: bring the two hind legs up to its sides, pull the fore legs back, put the skewer first into the hind leg, and then into the fore leg, and thrust it through the body; put the fore leg on, and then the hind leg, and a skewer through the top of the shoulders and back part of the head, which will hold the head up. Make a pudding thus: take a quarter of a pound of beef suet, as much crumbs of bread, some parsley, sweet herbs of all sorts, such as basil, marjoram, winter-savory, and a little thyme chopped very fine, a little nutmeg grated, some lemon-peel cut fine, pepper and salt, chop the liver fine, and put it in with an egg, mix it up, and put it into the belly, and sew or skewer it up; then spit it and lay it to the fire, which must be a good quick one. Put three half pints of good milk, and a little suet in your dripping pan, baste the hare with it till reduced to half a gill, then dust and baste it well with butter; if it be a large one, it will take an hour and a half roasting, and require a little more milk.

If you have not any gravy, what the hare has been basted with will be a very good substitute, thickened with flour and butter.



## BOILING.

*Observations on Boiling.*

When you boil any kind of meat, particularly veal, it requires a great deal of care and neatness; be sure the copper be very clean and well tinned, fill it as full of soft water as necessary, dust the veal well with fine flour, put it into the copper, and set it over a large fire; some choose to put in milk to make it white, but I think it is better without it; if the water happens to be the least hard, it curdles the milk, and gives the veal a brown yellow cast, and often hangs in lumps about the veal; so will oatmeal, but by dusting the veal, and putting it into the water when cold, it prevents the fulness of the water from hanging upon it; when the scum begins to rise, take it clear off, put on the cover, let it boil in plenty of water as slow as possible, it will make the veal rise and plump: a cook cannot be guilty of a greater error than to let any sort of meat boil fast, it hardens the outside before the inside warms, and discolours it, especially veal; for instance a leg of veal of twelve pounds weight, will require three hours and a half boiling, the slower it boils, the whiter and plumper it will be: when you boil mutton or beef, dredge them well with flour before you put them into the kettle of cold water, keep it covered, and take off the scum: mutton or beef do not require so much boiling, nor is it so great a fault if they are a little short; but veal, pork, or lamb, are not so wholesome if they are not boiled enough; a leg of pork will require half an hour more boiling than a leg of veal of the same weight: when you boil beef or mutton you may allow an hour for every pounds weight.—It is the best way to put in the meat when the water is cold, it gets warm to the heart before the outside grows hard.



*To Boil a Ham.*

When you boil a ham, put it into the copper when the water is pretty warm, for cold water draws the colour out; when it boils, be careful it boils very slowly. A ham of twenty pounds will take four hours and a half; larger and smaller in proportion. Keep the copper well skimmed. A green ham wants no soaking, but an old ham must be soaked sixteen hours in a tub of soft water.

*To Boil a Tongue.*

A tongue, if salt, must be soaked in soft water all night, and boiled three hours; if fresh out of the pickle, two hours and a half, and put into the water when it boils: take it out, pull it, trim it, and garnish with greens and carrots.

*To Boil a Round of Beef.*

Take a round of beef, salt it well with common salt, let it lie ten days, turning it over and rubbing it with the brine every other day; then wash it in soft water, tie it up as round as you can, and put it into cold soft water; boil it very gently; if it weighs thirty pounds, it will take three hours and a half: if you stuff it, do it thus; take half a pound of beef suet, some green beet, parsley, pot-marjoram, thyme, and leeks; chop all this very fine, put to them a handful of stale bread crumbs, pepper, and salt, mix them well together, make holes in the beef and put it in, and tie it up in a cloth.

*To Boil Fowls or Chickens.*

Pull and pick them clean whilst warm, let them hang one night, or longer, cut off the heads and legs, then truss them; if they be fat do not break the breast-bone; lay them in milk and water for some time, dredge them, and put them into boiling water; if they are fine fowls they will take nearly

an hour to boil them ; if chickens, twenty minutes, or half an hour ; dish them up, and pour the sauce over them, garnish with sliced lemon and chopped parsley. It is usual to have white sauce to fowls, and parsley and butter to chickens.

*To Boil a Cod's Head and Shoulders.*

Take out the gills and the blood clean from the bone, wash the head very clean, rub over it a little salt then lay it on the fish-plate ; put it into cold water with a good handful of salt ; when it has boiled ten minutes it will be enough ; if a very large one a little longer ; take it up very carefully, and strip the skin nicely off, set it before a brisk fire, dredge it over with flour, and baste it well with butter ; when the froth begins to rise, throw over it some very fine white bread crumbs, it must be basted all the time to make it froth well ; when it is a fine white brown, dish it up, and garnish it with a lemon cut in slices, scraped horse-radish, barberries, a few small fish fried and laid round it, or fresh oysters : cut the roe and liver in slices, and lay over it a little of the lobster out of the sauce in lumps, and then serve it up. It is not very usual to do it before the fire in this way, but it is very good done so, and looks very nice.

*To Boil Salmon.*

Scale the salmon, take out the blood, wash it well and lay it on a fish-plate, put some water in a fish-pan with a little salt ; when it is warm put in the fish ; when you take it out of the fish-pan, set it over the water to drain ; cover it well with a clean cloth dipped in hot water, fry some small fish, or a few slices of salmon, and lay round it. Garnish with scraped horse-radish and fennel.

*To Boil a Turbot.*

Wash the turbot clean (if you let it lie in the water it will make it soft) lay it on a fish-plate,

with the white side up, lay a cloth over it, and pin it tight under a plate, which will keep it from breaking; boil it gently in hard water, with a good deal of salt and vinegar, and scum it well, or it will discolour the skin; put it in when the water is warm; when it is enough take it up and drain it, take the cloth carefully off, and slip it on the dish, lay over it fried oysters, or oyster patties; send in lobster or gravy sauce in sauce-boats. Garnish it with crisp parsley and pickles.

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## FRYING.

### *To Fry Beef Steaks.*

Take rump steaks; fry them in a little butter very quick and brown; take them out and put them into a dish, pour the fat out of the frying-pan, and then take half a pint of hot gravy, if no gravy, half a pint of hot water, and put it into the pan, and a little butter rolled in flour, a little pepper and salt, and two or three shalots chopped fine; boil them up in the pan for two minutes, then put it over the steaks and send them to table.

If wanted very rich, a little port wine may be put into the gravy.

### *To Fry Cold Veal, or Veal Cutlets.*

Dip them in the yolk of an egg, and then in crumbs of bread, with a few sweet herbs, and shred lemon peel in it: grate a little nutmeg over them, and fry them in fresh butter. The butter must be hot, just enough to fry them in: in the mean time, make a little gravy of the bone of the veal; when the meat is fried, take it out with a fork, and lay it on a dish before the fire, then shake a little flour into the pan and stir it round; then put in a little gravy, squeeze in a little lemon, and pour it over the veal. Garnish with lemon.

*To Fry Liver and Bacon.*

Cut the liver in slices, and fry it first brown and nice, and then the bacon: lay the liver in the dish, and the bacon upon it. Serve it up with gravy and butter.

*To Fry Mutton Collops.*

Take a loin of mutton that has been well hung, and cut, from the part next the leg, some collops very thin. Take out the sinews. Season the collops with salt, pepper, and mace; and strew over them shred parsley, thyme, and two or three shalots; fry them in butter till half done; add half a pint of gravy, a little juice of lemon, and a piece of butter rubbed in flour, and simmer the whole very gently five minutes. They should be served immediately, or they will be hard.

*To Fry Ells.*

If small, they should be cutled round; if large, cut into pieces about three inches long, and fried; being first dipped into egg and crumbs of bread.

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 BROILING.
*To Broil Beef Steaks.*

First have a very clear brisk fire; let the gridiron be very clean, then take fine rump steaks about an inch thick; put a little pepper and salt on them, lay them on the gridiron, and (if you like it) take a shalot or two, or a good onion, and cut it small; put it into the dish. Keep turning the steaks quick till they are done, for that keeps the gravy in them. When the steaks are enough, take them carefully off into the dish, that none of the gravy be lost; then have ready a hot dish and cover; and carry them hot to the table with the cover on. You may send a shalot on the plate chopped small.



*To Broil Mutton Chops.*

Cut the chops an inch thick ; when the gridiron is hot rub it with fresh suet, lay on the steaks, keep turning them as quick as possible ; if you do not take great care the fat that drops from the meat will smoke them ; when they are enough, put them into a hot dish, rub them well with butter, slice a shalot very thin into a spoonful of water, pour it on them with a spoonful of mushroom catchup and salt, serve them up hot, and in small quantities, fresh every time.

*To Broil Pork Steaks.*

Observe the same as for mutton steaks, only pork requires more broiling ; when they are enough put in a little good gravy ; a little sage rubbed very fine and strewed over them gives them a fine flavour.

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 STEWING.
*To Stew Eels.*

Skin and clean the eel, cut it to pieces, stew it in just as much water, as will cover it, put in an onion stuck with cloves, a bundle of sweet herbs, whole pepper, a blade of mace, and a little salt ; cover it close, and when it begins to simmer put in red wine to the taste, and let it stew till tender, then strain it ; add a piece of butter as large as a walnut, rolled in flour ; give it a quick boil. Garnish with lemon and horse-raddish.

*To Stew a Knuckle of Veil.*

Boil it till there is just enough for sauce, add one spoonful of catchup, one of red wine, and one of walnut pickle, some truffles and morels, or some dried mushrooms cut small ; boil all together,

Take up the knuckle, lay it in a dish, pour the sauce over it, and send it up.

*To make Stew of a Shank of Beef.*

Take a shank of beef seven or eight pounds weight, break the bone well, put it into a kettle well tinned, put to it six quarts of soft water, season it with pepper and salt, skim it when it boils; stew it five or six hours, let it stand all night, then take off the fat, and put in celery, carrots, turnips, Cayenne, and salt; stew it two hours more, then send it up.

*Hunters' Beef.*

Take sixteen pounds of beef, add six ounces of bay salt, six ounces of saltpetre, rub it well into the beef, let it lie in it till the morning, then take one ounce of Jamaica pepper, one ounce of black pepper, rub them on the beef, and let it lie three days; then rub it on as much common salt as suits, and let them lie together for a fortnight, turning the beef every two days. Then take a pot of sufficient size, place at the bottom half a pound of suet, then the beef, then half a pound of suet, and a pint of water at top; tie the pot down with brown paper over it, a paste of rye flour, and another brown paper tied over the whole, put them into a side oven with a slow fire for five hours, then take it out and put it on a dish, and it will be ready for use.

When you take it out of the pickle, wash the salt and pepper well off.

*To Stew a Calf's Head.*

Boil a calf's head, cut it in two, put half of it into a stew-pan with some gravy, mace, and pepper, let it stew till it is very tender, then add half a tea-cupful of port wine, some catchup and a little browning: thicken it with flour and butter. When it is nearly done, put in half the brains, being care-

ful not to break them. When it is all done put the meat on a dish, divide the brains and put a piece at each end, and pour the sauce over it.

You may, if you please, garnish with forcemeat-balls and pickled mushrooms.—This is a pretty and a very good side or corner dish, and these will be enough left of the head to make a very good hash.

*To Stew Pigeons. An excellent Receipt.*

Make a pudding of bread, suet, the livers of the pigeons, lemon, thyme, parsley, and sweet-marjoram, moistened with an egg and a piece of butter; put in nutmeg, pepper, and salt; stuff the pigeon, and tie them up, and fry them in butter till they look brown; then put them into some good gravy with an onion stuck with cloves, stew them till they are tender; when they are so take them out, and add a little red wine and catchup to the taste; thicken with butter and toss them together.

*To Stew Apples or Pears.*

Pare six large winter pears, and either quarter them or do them whole: they make a pretty dish with one whole, the rest cut in quarters, and the cores taken out; lay them in a deep earthen pots with a few cloves, a piece of lemon-peel, a gill of red wine, and a quarter of a pound of fine sugar; if the pears are very large, they will take half a pound of sugar, and half a pint of red wine; cover them close with brown paper, and bake them till enough.

Serve them hot or cold (just as you like them) and they will be very good with water in the place of wine.

*Fricassee of Cold Roast Beef.*

Cut the beef into very thin slices, shred a handful of parsley very small, cut an onion into quarters, and put all together into a stew-pan, with a



piece of butter and some strong broth: season with salt and pepper; simmer it very gently a quarter of an hour; mix it into the yolks of two eggs, a glass of port wine, and a spoonful of vinegar; stir it quick, rub the dish with a shalot, and turn the fricassace into it.

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## HASHES.

### *To make a Calf's Head to Hash Brown.*

Clean the calf's head exceedingly well, and broil it; when it is cold cut the meat into thin broad slices, and put it into a tossing-pan, with a sufficient quantity of gravy, add one anchovy, a little beaten mace, cayenne to the taste, two tea-spoonfuls of lemon pickle, two meat-spoonfuls of catchup, half an ounce of truffles or morels, a slice or two of lemon, a bunch of sweet herbs, and let it stew gently till it is very tender; then add a glass of red or white wine, a quarter of a pound of butter, and some flour. Put the brains into hot water, it will make them skim sooner, beat them fine in a bason, and add to them two eggs, one spoonful of flour, or some bread crumbs, a bit of lemon-peel, shred fine, a little parsley chopped small, thyme and sage, beat them well together, strew a little pepper and salt, then drop them in small cakes into a panful of boiling hog's lard, and fry them a little brown, and lay them on a sieve to drain: take the hash out of the pan with a fish-slice; lay it on a dish; strain the gravy over it, and lay upon it a few mushrooms, forcemeat-balls, the yolks of four eggs boiled hard, and the brain cakes: garnish with lemon and pickles. A sweetbread or two boiled, sliced, and stewed with the hash makes a great improvement.

It is proper for a top or side dish.

*Mock Turtle.*

Dress the hair of a calf's head, and boil it half an hour; when boiled, cut it in pieces half an inch thick, and one inch and a half long, put it into a stew-pan, with two quarts of veal gravy, and salt to the taste; let it stew one hour, then put it in a pint of Madeira wine, half a tea-spoonful of Cayenne pepper, truffles and morels one ounce each, three or four artichoke bottoms boiled and cut in quarters; when the meat begins to look clear, and the gravy strong, put in half a lemon and thicken it with flour and butter; fry a few forcemeat-balls, beat four yolks of hard boiled eggs in a mortar very fine, with a lump of butter, and make them into balls the size of pigeons' eggs; put the forcemeat-balls and eggs in after you have dished it up.

*To Hash Mutton.*

Cut some mutton in slices; put a pint of gravy or broth into a tossing-pan, with one spoonful of mushroom catchup, and one of browning, an onion sliced, a little pepper and salt; put it over the fire, and thicken it with flour and butter: when it boils put in the mutton, keep shaking it till it is thoroughly hot; put it in a soup dish and serve it up.

*To Mince Veal.*

Cut the veal in slices, then cut in little square bits, but do not chop it, put it into a saucepan with two or three spoonfuls of gravy, a slice of lemon, a little pepper and salt, a good piece of butter rolled in flour, a tea-spoonful of lemon pickle, and a large spoonful of cream; keep shaking it over the fire till it boils, but do not let it boil above a minute, if you do it will make the veal eat hard; put sippets round the dish and serve it up.

## SOUP.

*A common Pease Soup.*

Take one quart of split pease put six quarts of broth or soft water, a little lean bacon or roast of beef bones, wash one head of celery, cut it and put it in with a turnip, boil it till reduced to three quarts, then work it through a cullender with a wooden spoon, mix a little flour and water, boil it well in the soup, and slice in another head of celery, Cayenne pepper, dried mint, and salt to the taste; cut a slice of bread in small dices, fry them a light brown, put them in a dish, and pour the soup upon it.

The liquor in which beef or any other meat has been boiled, may be used in stead of water, which will produce a larger quantity of soup.

*Green Peas Soup without Meat.*

In shelling the peas separate the old ones from the young, and boil the old ones soft enough to strain through a cullender; put the liquor and what you strained through to the young pease, which must be whole; add some whole pepper, mint, a large onion shred small, and put them in a large sauce-pan with nearly a pound of butter; as they boil up shake in some flour, put in a French roll fried in butter, to the soup; season it to the taste with salt and herbs; when you have done so, add the young pease to it, which must be half boiled first; you may leave out the flour if you do not like it, and instead of it put in a little spinage and cabbage-lettuce cut small, which must be first fried in butter and well mixed with the broth.

*Vegetable Soup.*

Pare and slice five or six cucumbers, add to these as many cos-lettuces, a sprig or two of mint, two or three onions, some pepper and salt, a pint and

a half of young peas, and a little parsley. Put all together with half a pound of fresh butter into a sauce-pan, stew them gently in their own liquor half an hour; then pour two quarts of boiling water or broth on them, and stew them two hours; thicken with a piece of butter rolled in flour, and serve it up.

#### *Hare Soup.*

Cut a large hare into pieces, put it into an earthen mug, with three blades of mace, two large onions, a little salt, a red herring, half a dozen large morels, a pint of red wine, and three quarts of water; bake it three hours in a quick oven, then strain it into a stew-pan; have ready boiled four ounces of French barley, and put it in: just scald the liver and rub it through a sieve with a wooden spoon; put it into the soup, set it over the fire, keep stirring it, but do not let it boil: send it up with crisp bread in it.

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### SAUCES AND GRAVIES.

#### *Sauce for a Goose.*

Pare, core, and slice some apples, put them in a sauce-pan with as much water as will keep them from burning; set them over a very slow fire, keep them close covered till they are all of a pulp, then put in a lump of butter, and sugar to the taste; beat them well, and send them to the table in a sauce-boat.

#### *Bread Sauce.*

Boil a large onion, cut into four, with some black pepper-corns and milk, till the onion is very soft. Pour the milk strained on grated white stale bread, and cover it. In an hour put it into a sauce-pan, with a good piece of butter mixed with a little flour; boil the whole up together, and serve it up.



*Lobster Sauce.*

Bruise the body of a lobster into thick melted butter, cut the flesh into it in small pieces, stew all together, and give it a boil; season with a little pepper, Cayenne, salt, and a very small quantity of mace. You may add two or three spoonfuls of cream and a little essence of anchovy.

*Oyster Sauce.*

As you open the oysters put them into a bason, wash them out of their liquor, and put them in another bason: when the liquor is settled, pour it clean off the saucepan, with a little white gravy, a tea-spoonful of lemon pickle, and some mace; thicken it with flour and a good piece of butter; boil it three or four minutes, put in a spoonful of thick cream, put in the oysters, keep shaking them over the fire till they are quite hot, but do not let them boil, it makes them hard and look little.

*A clear brown Stock for Gravy-Soup or Gravy.*

Put a knuckle of veal, a pound of lean beef, and a pound of the lean of a gammon of bacon, all sliced into a stew-pan, with two or three scraped carrots, two onions, two turnips, two heads of celery sliced, and two quarts of water. Stew the meat quite tender, but do not let it brown.

*To Pot Lobsters.*

Take the meat out of the claws and belly of a boiled lobster, put it in a marble mortar, with mace, pepper, salt, and a piece of butter half the size of an egg; beat them all together till they come to a paste, and put one half of it into the pot; take the meat out of the tail part and lay it in the middle of the pot; put on it the other part of the paste, press it close down, and pour over it rarified butter, a quarter of an inch thick.

## PUDDINGS, &amp;c.

*Hunter's Pudding.*

Mix a pound each of suet, flour, currants, raisins stoned and a little cut, the rind of half a lemon finely shred, six Jamaica peppers in fine powder, four eggs, a glass of brandy, a little salt, and as little milk as will make it of a proper consistency; boil it in a floured cloth, or a melon-mould, eight or nine hours. Serve with sweet sauce. Add sometimes a spoonful of peach-water for change of flavour.

*Apple Pudding.*

Grate five large apples, the peel and juice of a large lemon, five eggs, four ounces of butter melted; when cool pour it by degrees upon the eggs, then pour it gently upon the apples and lemon, stirring it well together. Less than half a pound of sugar-loaf will sweeten it. Lay a thin paste in the dish.

*Batter Pudding.*

Mix well a quart of milk, six eggs, and half the whites well beaten, six spoonfuls of flour, a tea-spoonful of salt, and one of beaten ginger; boil it an hour and a quarter, and pour melted butter over it: for change, half a pound of prunes or currants: it will be very good baked either quite plain or with apples, plums, or any other raw fruit put into the batter.

*Baked Gooseberry Pudding.*

Stew gooseberries in a jar over a hot hearth, or in a sauce-pan of water, till of a pulp. Press a pint of pulp through a coarse sieve, and beat it up with the above, or four ounces of biscuits.

*Pancakes.*

Make a light batter of eggs, flour, and milk. Fry in a small pan, with hot dripping or lard. Salt, nutmeg, and ginger, or currants and raisins may be added.

Or, when eggs are scarce, make the batter with flour, small beer, ginger, &c. or clean snow, with flour, and a very little milk, will serve as well as eggs.

## PIES, TARTS, AND PASTRY.

*Observations on Prudence.*

RAISED pies should have a quick oven, and well closed up, or the pie will fall in at the sides; put no water in until after it is baked, which must be done while the pie is hot, by means of a funnel.—Light paste requires a moderate oven, but not too slow, it will make it sad, and a quick oven will catch and burn it, and not give it time to rise: tarts that are iced require a slow oven, or the iceing will brown, and the paste not be near baked. These sorts of tarts ought to be made of sugar paste, and roiled thin.

*Excellent Short Crust.*

Mix a pound of fine flour with an ounce of loaf sugar beaten and sifted; make it into a stiff paste with a gill of boiling cream and three ounces of butter in it; work it well, and roll it very thin. This is a proper summer paste for all kinds of fruit.

*Puff Paste.*

Take two pounds of flour, and a pound of butter; rub a little of the butter in, and make it up in a light paste with cold water, stiff enough to work it up; roll it out about as thick as a crown-piece, and put a layer of butter over; sprinkle on a little flour, double it up, and roll it out again:



double it and roll it three times. It is fit for all sorts of pies and tarts that require a puff paste.

### *Beef Steak Pie.*

Beat fine rump steaks with a rolling-pin, and season them with pepper and salt to the palate ; make a good crust, lay in the steaks, fill the dish, and pour in as much water as will half fill the dish ; put on the crust and bake it well.

### *Veal Pie.*

Cut a breast of veal into pieces, season it with pepper and salt, put it all into the dish with the yolks of four eggs, fill the dish almost full of water, put on the lid, and bake it well ; or you may put some forcemeat-balls or a little bacon in.

### *Pigeon Pie.*

Pick and clean the pigeons ; season them with pepper and salt, and put a good piece of fresh butter, with pepper and salt in their bellies ; put in the necks, gizzards, livers, pinions, hearts, four eggs, and a beef steak ; put in as much water as will almost fill the dish, lay on the top crust and bake it well. This is the best way to make a pigeon pie. The French fill the pigeons with a very high forcemeat, and lay forcemeat-balls round the inside, with asparagus-tops, artichoke-bottoms, mushrooms, truffles, and morels, and season high.

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## CAKES, CHEESECAKES, &c.

### *Black Current Cakes.*

WHEN ripe draw the juice of black currants in an oven, run it through a hair sieve, working as much of the pulp through as possible with the back of a spoon. Boil it till clear ; add to every three pints

of juice one pound of sifted lump sugar. Stir it well in and pour it upon dishes to dry. It must not be put upon the fire after the sugar is added. Dry it in a cool oven.

#### *Cheap Seed Cake.*

Put a pound and a half of butter into a saucepan, with a pint of new milk, and set it on a fire: mix a pound of sugar, half an ounce of all-spice beaten fine, with half a peck of flour; when the butter is melted, pour the milk and butter into the middle of the flour and work it like paste: pour in with the milk half a pint of good ale yest, set it before the fire to rise just before it goes to the oven: either put in some currants or caraway seeds, and bake it into a quick oven; make it into two cakes; they will take an hour and a half baking.

#### *Tea Cakes.*

One pound of flour, three eggs, a quarter of a pound of butter, a pint of milk; two table-spoonfuls of yest, a quarter of a pound of lump sugar, and half a pound of currants. The milk must be warmed, and the butter melted in it, the eggs to be broken into the flour, &c. and well beaten up, the milk to be added, and the whole beaten with a spoon; let it stand six or eight hours, pour it into tins, and bake it in a slow oven: The currants and sugar to be put in just before they go to the oven.

#### *Plum Cake.*

Six ounces of butter worked to cream, half a pound of flour, half a pound of currants, six ounces of lump sugar, and five eggs: add sweetmeats and bake it an hour.

#### *Buns.*

Rub four ounces of butter into two pounds of flour, four ounces of sugar, a nutmeg if you choose,

a few Jamaica peppers, and a desert spoonful of caraways; put a spoonful or two of cream into a cup of yest, with as much milk as will make the above into a light paste. Set it to rise by a fire till the oven be ready. They will quickly bake on tins. Half a pound of currants will improve them.

### *Gingerbread.*

One pound of coarse sugar, one pound of butter, and one pound of treacle; put them all into a pan to boil; when cold, add the rinds of two lemons, half an ounce of good ginger, and as much flour as will make it of the consistency you like.

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## JELLIES, CREAMS, CUSTARDS, &c.

### *Calves' Feet Jelly.*

Boil two calves' feet in a gallon of water till it is reduced to a quart; strain it, let it stand till cold, skim off the fat, and take the jelly up clean. If there is any settling at the bottom, leave it: put the jelly into a sauce-pan, with a pint of white wine, some lemon-peel, half a pound of loaf-sugar, and the juice of three lemons; beat up six or eight whites of eggs with a whisk, put them into a sauce-pan, and stir all well together till it boils; let it boil a few minutes: have ready a large flannel bag, pour it in, it will run through thick; pour it in again till it runs clear.

### *Whipped Cream.*

Grate into a quart of cream, a quarter of a pound of sugar, which has been rubbed over a lemon, so as to have taken off all the colour, whip it well, and when you have got as much froth as you require, the remaining cream will make a custard.

*Custard.*

To a quart of thin cream, put the yolks of eight eggs well beaten, a bit of lemon-peel, and sugar; stir it over a slow fire till it is thick. If it be wanted very good, you may add brandy and almonds blanched and chopped.

## VINEGARS, PICKLING, &amp;c.

*Sugar Vinegar.*

To ten pounds of moderately coarser raw sugar, put ten gallons of water: boil them together two hours, and skim it well all the time. Pour it into a tub, and when cold enough, put to it a pint of new yeast, let it work, and beat it in for nine days. Bruise four pounds of Malaga raisins together with the stalks, and add a few more stalks if they are to be had: put them into a barrel, skim the yeast off the liquor, and turn it. Paste a paper over the bung, prick it full of holes, and set the barrel in a warm place——N. B.—A twelve gallon barrel is the proper size for this quantity.

*Gooseberry Vinegar.*

Boil spring water, and, when cold put to every three quarts, a quart of bruised gooseberries in a large tub. Let them remain three days, stirring often: strain through a hair bag, and to each gallon of liquor add a pound of the coarsest sugar. Put it into a barrel, with a toast and yeast; cover the bung-hole with a piece of slate, &c. as directed in the preceding article. The greater the quantity of sugar and fruit, the stronger the vinegar.

*Observations on Pickling.*

Pickling is a very useful thing in a family, but it is often ill managed, or at least made to please the



eye by pernicious things which is the only thing that ought to be avoided; for nothing is more common than to put green pickles in a brass pan, for the sake of having them a good green, when, at the same time they green as well by heating liquor, and geeping them in a proper heat upon the hearth, without the help of brass, or verdigrise of any kind, for it is poison to a great degree; and nothing ought to be avoided more than using brass or copper pans that is not well tinned. The best way, and the only caution I can give, is to be very particular in keeping the pickles from any thing of that kind, and follow strictly the direction of the receipts, without being put in salt and water at all, and greened by pouring the vinegar hot upon them, and it will keep them a long time. Always use stone jars for all sorts of pickles that require hot pickle to them: the first charge is the least; for these not only last longer, but keep the pickle better; for vinegar and salt will penetrate through earthen vessels: stone and glass are the only things to keep pickles in. Never put your hands in to take pickles out, it will spoil them; the best methop is, to tie to every pot a wooden spoon, full of holes, to take the pickles out with.

#### *Mushroom Catchup.*

Crush full grown flaps of mushrooms with your hands, throw a handful of salt into every peck of mushrooms, and let them stand all night: put them into stew-pans, set them twelve hours in a quick oven, and strain them through a hair sieve: to every gallon of liquor, put one ounce each of cloves, Jamaica, black pepper, and ginger, and half a pound of common salt; set it on a low fire, and let it boil till half the liquor is wasted away; when cold, bottle it, and tie a bladder over the cork; in three months boil it again with fresh spice.

## ENGLISH WINES, &amp;c.

*Super-excellent Wines.*

Boil six gallons of water with eighteen pounds of lump sugar; when cool, add six pounds of good raisins chopped, and half a pound of almonds blanched and beaten; put in a little yeast; stir it frequently, and in two or three days put it into the cask, with one sliced lemon to every gallon. After standing four or five months bottle it: The almonds to be put into the cask with the lemons, and a quart of brandy to every ten gallons is approved.

*English White Wine.*

Boil forty-two pounds of Lisbon sugar in fourteen gallons of water twenty minutes, taking of the scum as it rises. Put it into a tub, and, when nearly cold; put in eight pounds of Malaga raisins picked and chopped; and, when quite cold, add two gallons of strong ale, when the ale is ready to tun. Let it stand three days, stirring it well every day: put it into the cask with a pint of brandy, a pound of sugar-candy, and an ounce of isinglass. It may be bottled in eight or twelve months.

*Currant Wine.*

Gather currents when full ripe, strip them from the stems, and squeeze out the juice; to one gallon of the juice put two gallons of cold water and two spoonfuls of yeast, let it work two days, then strain it through a hair sieve, and to every gallon of liquor add three pounds of loaf sugar, stir it well up, let it stand four months, then bottle it. A few raspberries will improve the flavour.

FINIS.









